



KLOSTERHAUS SET MENU

Two courses £29.50 / Three courses £34.50



NIBBLES

Mixed vegetable crisps, house sauce (vg) £4.25

Grilled Nürnberger sausages, mustard £5.50

Bread Selection, quark, butter £3.85

Nocellara Olives (vg) £3.50

EGG DISHES

Benedict

Black Forest ham, poached egg, hollandaise, potato rösti

Arlington

Severn & Wye smoked salmon, poached egg, hollandaise, potato rösti

Avocado & Rare Breed Egg (v)

Red onion tomato salsa, coriander, sourdough

KH Breakfast

Two eggs (fried or scrambled), grilled Nürnberger sausages, Leberkäse, dry cured bacon, grilled mushroom, roasted tomato, potato rösti

Bauernfrühstück

Sauté potatoes, Nürnberger sausage, bacon, rare breed eggs, spiced tomato sauce

Florentine

Wilted spinach, poached egg, hollandaise, potato rösti

APPETISERS, SOUP & SALAD

White asparagus soup (v)

Poached rare breed egg, crispy leeks, wild garlic

Grilled Artichoke Salad (vg)

Mixed leaves, chickpeas, broad beans & peas confit cherry tomatoes

Caesar Salad

Croutons, white anchovies, aged Cornish Gouda
add chicken £3.50
add prawns £4.75

Bayrischer Wurstsalat

Smoked pork sausage, gherkins, red onions, cheddar, pickled shallots, chives, mustard dressing

Atlantic Shrimp Cocktail

Avocado, cucumber, Marie rose

Jalapeño cream cheese balls (vg)

Crushed avocado, potato rösti, beetroot, coriander, lime

'Monkey 47 Gin' Cured Salmon

Beetroot, dill, lemon & fennel cream, cucumber

Burrata (v)

Isle of Wight tomatoes, wild garlic pesto, croutons

Hand Chopped Steak Tartare (supplement £3)

Grilled sourdough - rare breed confit egg yolk

Carlingford Oysters ½ dozen (supplement £3)

Red wine & shallot condiment, Chesterbrot

MAINS

Bayrische Schweinshaxe

Pork knuckle, dumpling, Sauerkraut, beer jus

Fish and Chips

Haddock, minted peas, tartar sauce, triple cooked chips

Spring Lamb rump (Supplement £5)

Fricassée peas, onions, baby turnips, asparagus, Jersey Royals, lamb jus

Gilt head bream

Confit seared fennel, shallots, gherkins, olive & dill dressing

Roast Castlemead Chicken 'Bourguignon'

Creamed Sauerkraut, button mushrooms, pearl onions, bacon & red wine jus, sauté potatoes

Grilled Aubergine (vg)

Tabbouleh, hummus, red pepper confit, harissa oil, chick peas, coriander

Line Caught Sea Trout

Samphire, capers, raisins & lemon butter sauce

GRILL

300g Ribeye (Supplement £8)

28-day dry aged native breed beef

250g Fillet (Supplement £12)

28-day dry aged native breed beef

Served with:

Béarnaise, Green Peppercorn Sauce or
Café de Paris Butter

SAUSAGES

Currywurst

Curry infused pork sausage, curried tomato sauce, triple cooked chips, house sauce, cucumber salad, sour cream & dill

Münchener Weißwurst

Poached pork & veal sausage with parsley, sweet mustard, Brezel, cucumber salad, sour cream & dill

Käsekrainer

Smoked & grilled cheese pork sausage, Sauerkraut, truffled potato purée, crispy onions, cucumber salad, sour cream & dill

Smoked Schinkenknacker

Smoked & grilled pork sausage, Sauerkraut, potato purée, crispy onions, cucumber salad, sour cream & dill

Vegan Currywurst (vg)

Curry infused vegan sausage, curried tomato sauce, triple cooked chips, house sauce, cucumber salad, sour cream & dill

BURGERS & HOTDOG

KH Burger

Prime beef, crispy cured bacon, romaine lettuce, cheddar cheese, house sauce, crispy onions, triple cooked chips, Brezel bun

Buttermilk Chicken Burger

Cheddar, romaine lettuce, crispy onions, house sauce, triple cooked chips, Brezel bun

Chickpea & Lentil Burger (vg)

Vegan cheddar, lettuce, crispy onion, sweet potatoes fries, Brezel bun

Soft Shell Crab

Cabbage & fennel slaw, gherkins, paprika, tomatoes, chipotle sauce, sweet potatoes fries, brioche roll

KH Hotdog

Marjoram spiced pork sausage, coleslaw, house sauce, crisp onion, brioche roll, cucumber salad, sour cream & dill

SCHNITZELS

Chicken Schnitzel

Rocket, sundried tomatoes, green beans, olives, balsamic, sweet potatoes fries, wild garlic mayonnaise, red wine jus

Vienna Schnitzel

Veal, warm potato salad, lingonberry compote

Holstein Schnitzel

Veal, fried egg, anchovies, capers

SHARING DISHES FOR 2 PEOPLE (SUPPLEMENT £12PP)

Catch Of The Day

Jersey Royals, purple sprouting broccoli, cucumber & dill butter sauce

Slow Roasted Creedy Carver Free Range Duck

Fricassée spring vegetables, broccoli, almonds & chilli, potato dumplings, lingonberry compote, duck jus

Butcher's Plate

Pork knuckle, chicken schnitzel, Leberkäse, Weisswurst, Sauerkraut, potato dumplings

DESSERTS

Twice-Baked Cheesecake

Wild blueberry compote

Warm Apple Strudel

Vanilla sauce

Honey & Pine Nut Parfait

Raspberries, lemon, honeycomb

Black Forest Gâteau

Coconut Rice Pudding (vg)

Rhubarb, orange, Spekulatius

'Schwarzwald' Coup (vg)

Cherry vinegar sorbet, Kirsch cream, chocolate mousse, chocolate crunch, cherry gel, Spekulatius

Sacher Torte

Hazelnut Praline (gf)

Caramelised hazelnuts, hazelnut chocolate mousse, toffee sauce, Chantilly cream

Farmhouse Cheeses (Supplement £3.50)

Selection of pasteurised & unpasteurised cheeses, quince jelly

@klosterhaus_bristol

(VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements. For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.